

newport restaurant week | spring 2017 | dinner, 3 courses | \$35

-TO START-

oyster tasting

three oysters on the half shell with daily mignonette

frites

with garlicky aioli

smoked trout pate

with house pickles, salty kombu toasts, trout roe

early spring salad

market veggies & herbs

soup

daily selection

-DINNER-

coq au vin

red wine braise, roasted vegetables, parsnip puree

salmon

poached, gin & juice, jicama radish slaw

duck tacos

pete's pickled vegetables, napa cabbage, cilantro & mint

steamed littlenecks

garlic, herbs, grilled baguette

-SWEETS-

ice cream affogato

housemade scoop drowned in cold brew or Turkish coffee

daily bread pudding

milk & cookies

north bakery chocolate chip cookies with sea salt, cold glass of milk